

# Mise En Memory

The past is held in many ways, through photographs, statues, art, but mostly memory. As Newhaven's most influential past, its industry, fades, it threatens its history and the foundations of what the town was built on. I propose to reignite its industry by using the town's history as influence, taking its once fruitful Tidemills and reshaping it into a bread bakery. Alongside keeping its industrial memory alive I want to use the space to take care of the residents and their memory, specifically the geriatric community, whose memories are threatened with the passing of time. I propose a community space for long-time residents of Newhaven to continue to tell their stories of the town and share their personal memories in hopes to encourage future generations to keep Newhaven flourishing and zestful while preserving the town's oral history.

## Industrial Newhaven

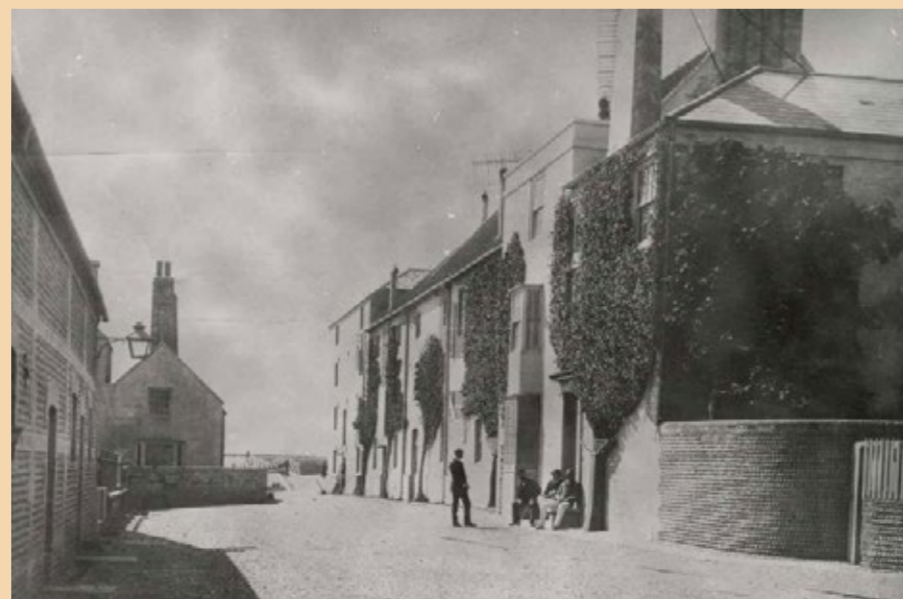


Newhaven 1870's map showing Newhaven at the height of industry with Tidemills, ship yard, brewery and so on. <https://digimap.edina.ac.uk/roam/map/historic>

Newhaven was once a thriving town on the Sussex coast. As early as the 1500's it saw the height of industry being home to a busy port, shipping industry, breweries, and the exchange of goods such as oak, wine and spirits. With the heavy industrial exchange came growth of population, skillset and industrial demand.

At the boom in industry, Newhaven saw one of its most notable industries immerge, Tidemills. The tide operated flour grinding mills flourished and, once purchased by William Catt, reached its peak with the surrounding village housing around 100 workers and their families alongside a carpentry shop, blacksmiths and even the expansion of the railway. However after a devastating storm Tidemills was forced to reduce their flour production due to damage and quickly declined to a close in 1883.

In 1901 the village and mills were demolished and what was once a huge part of the Town was no more. Over the years many of the industries of Newhaven have declined, resulting in a social economic decline of the town. This is now reflected in the town's aging landscape, the high street sitting hollow and very little going for it.



Tidemills village. <https://www.newhaventowncouncil.gov.uk/about-newhaven/historic-newhaven/>

## Micro Industry



Tidemills, The mill house. <https://www.southdowns.gov.uk/ebb-flow-tide-mills/>

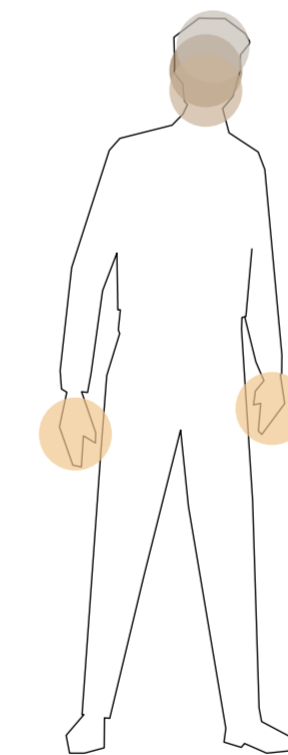
As you walk around the town today only fragments of the industries of Newhaven remain. Instead the rundown streets are lined, overcrowded with houses and those residing in the town tend to look to the surrounding areas for work. Using the town's industrial history can bring back energy to Newhaven by developing a new micro industry, sparking life and energy back into the town and its residents.

Due to the significant part that Tide Mills played towards not just the industry but the general lives of the residents in Newhaven, it felt only fitting to draw inspiration from the old Milling town in the proposed micro industry. Where as Tidemills produced milled flour for exportation the flour milled at the proposed micro industry will go straight into artisan bread, baked fresh daily on site for distribution to local businesses. Additionally to this distribution there'll be an extension to the already existing Saturday market on the High street as a nod to traditional setting of bread sale.

This micro industry not only opens more employment opportunities to the residents of but it also provides them with local produce which is fresher and produces less mass waste.

## Community Engagement

Senses engaged during bread production:



Key:  
Senses-  
Scent  
Touch  
Sight  
Taste



Many elderly people from the area will have had family members who worked and lived in tidemills and would have grown up hearing stories from those people. After the closure of the mills those working there would probably have transferred skills learned from tidemills after its closure, working with flour/ milling/ potentially baking and have memories associated with this

While during the night/ early morning the space will be dedicated to production of bread, during the day will be a workshop space for the elderly in the area to come in and make bread. This will create a full sensory experience engaging scent, touch and sight which has been known to encourage the recall of memories, allowing the users of this space to challenge their brain.

Why is this important:  
Encourages memory recall  
Strengthens the fusiform and orbitofrontal cortexes<sup>1</sup>  
Strengthens abstract visual memory

which means:  
Better recall of memory means better communication  
elongates the ability to make future plans and have further aspirations

<sup>1</sup> <https://blogs.scientificamerican.com/mind-guest-blog/can-a-mnemonic-slow-memory-loss-with-age/>

# Scent Survey



1:500 Map showing Scents from the Chapel and the surrounding site

Scent can change an experience drastically, especially when mixed with food. As my micro industry is food related I felt that it was important to understand how scent already effects the surrounding site. Alongside this I looked at how the wind flows through the site to understand how scents from my micro industry would be carried through the space and effect those in the area.



- Key:
- Surrounding buildings
  - Chapel
  - Wind flow
- Scents-
- Earth
  - Floral
  - Food
  - Hand sanitiser
  - Wood



1:500 Windflow through the roads and lanes surrounding the chapel

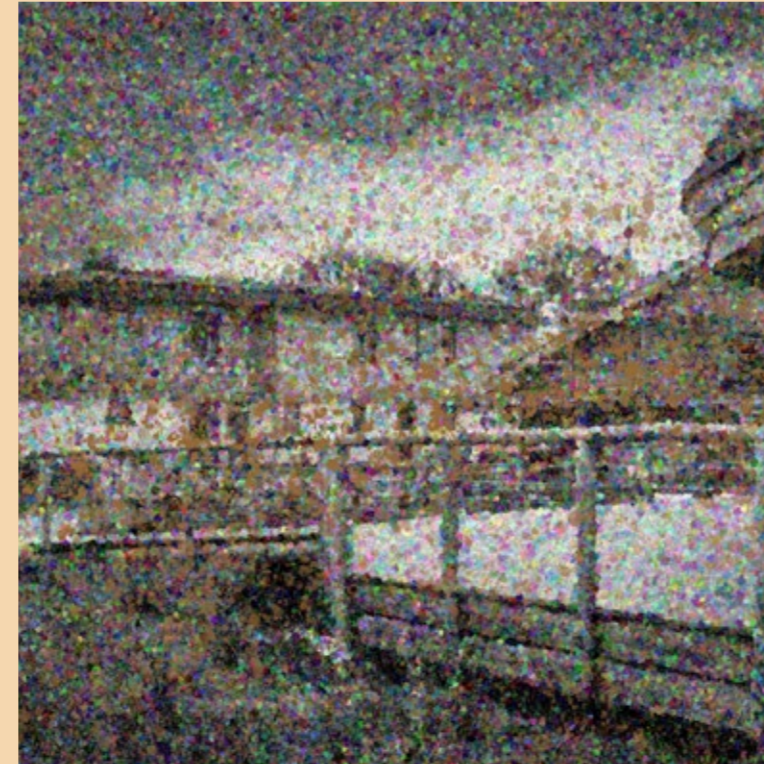
## Scent Accosiation

Not only can scent influence experience, it can also influence memory and therefore is a method of memory recall. I thought back to the types of smells that I recorded at the chapel, what I thought of at the time and the types of memories I associated with them. I thought of family, the adventures we went on and my dad cooking for me. Through this I was able to start to understand how the smell of the bread baking in the chapel that would be produced from the micro industry could influence future generations of people in Newhaven and the memories that they would associate with it.

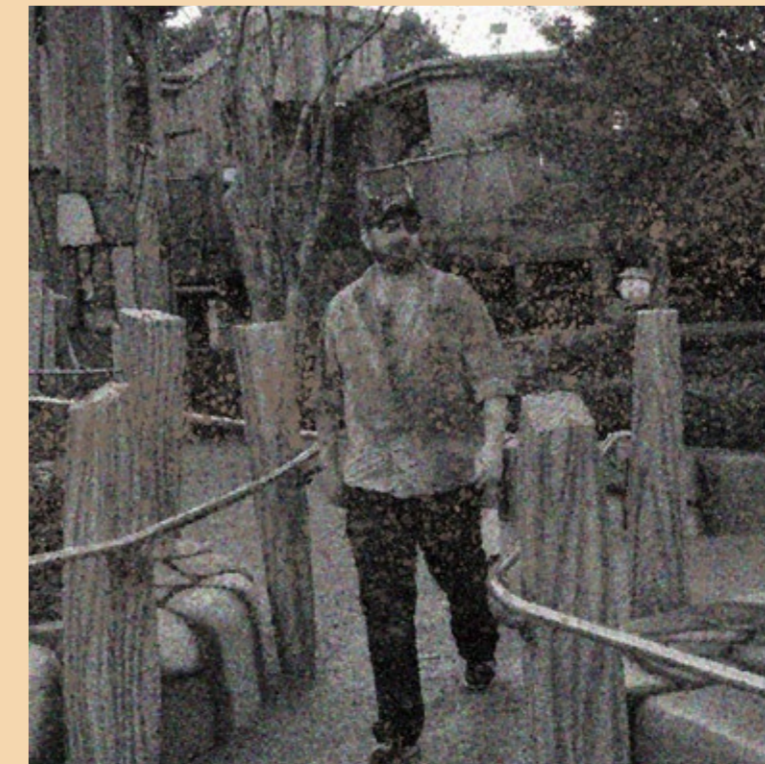
Images showing the scents I experienced on site and the memory recall that accompanied them:



My younger siblings, 2015



Down to Earth Project, Little Bryn Gwyn site, Swansea



My father, 2017



My great-grandmother, Vogue magazine, Date Unknown

# Memory

It felt only right to seek inspiration from Tidemills themselves. What remains of the flint wall are these room like ruins creating cosy pockets that flash back to the past.

It was these clusters of smaller, more intimate spaces that would allow for better areas of communication.

Flint is an incredible material, it:

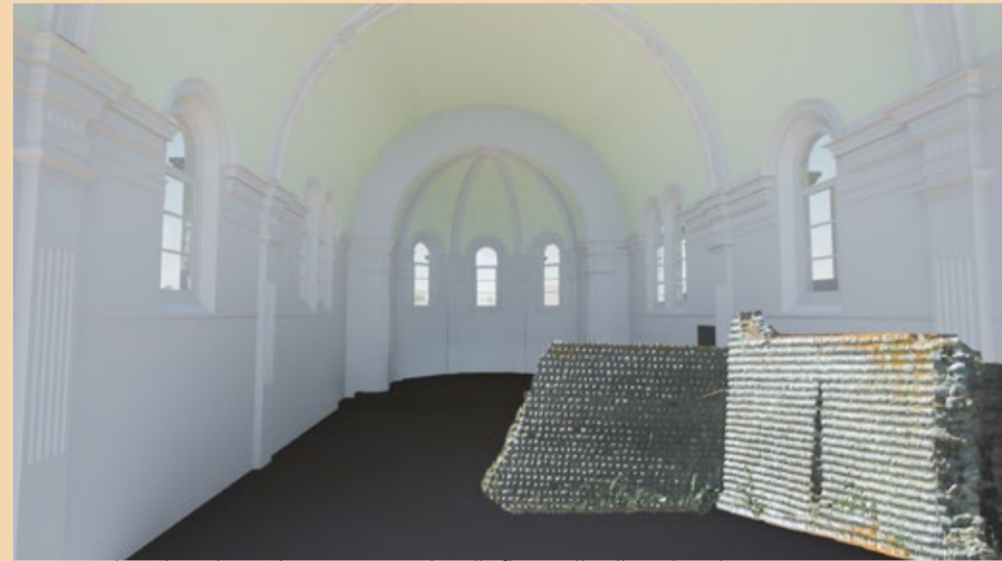
- Is formed from the calcification of remains of ancient sea creatures
- Can reveal parts of those sea creatures when broken open
  - Holds a glimps into the past

This is why incorporating and mimicing the remaining flint wall from tide mills into the project makes so much sense. It will further encourage the communication of memory and pay homage to the influential Tidemills. Tranforming this structure into a social space by intergrating seating and providing the capacity to store memory contained on notes

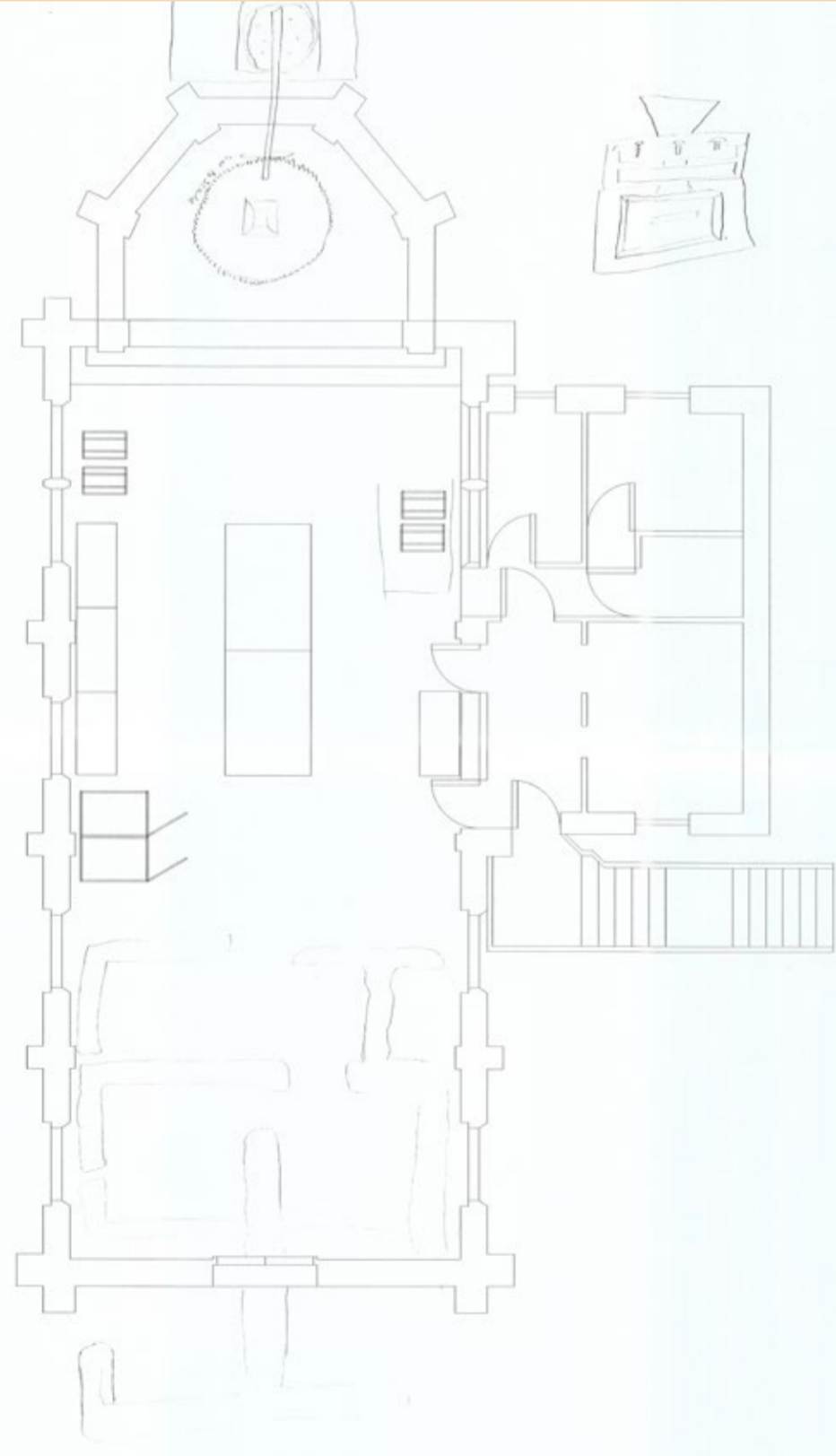
within the flint walls will stimulate the brain and enhance communication for a better quality of life.

Below you can see the design evolving into a space that is more considerate to the inhabiting programmes.

Within this sketch you can also see the idea for the grain mill powered by a biomass boiler form.



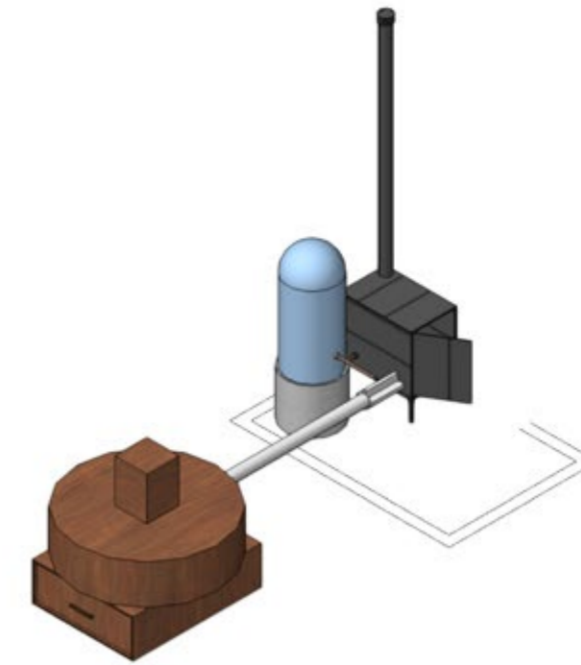
Existing chapel render with remaining Tidemills flint wall collaged in place



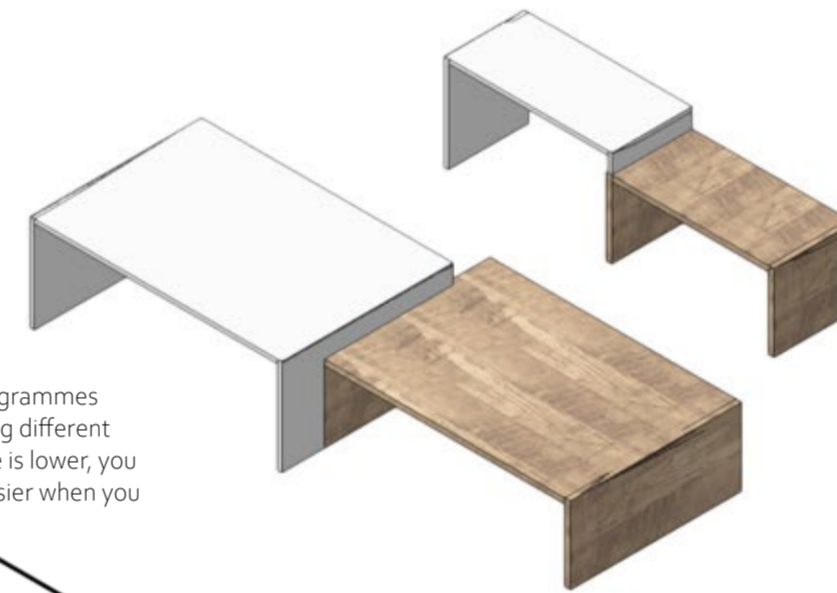
More detailed development of the mill as well as the evolution of the flint wall communication space in plan view.

# Featuring...

Much of the design is taylored to the site and programme. Here are some key design features:

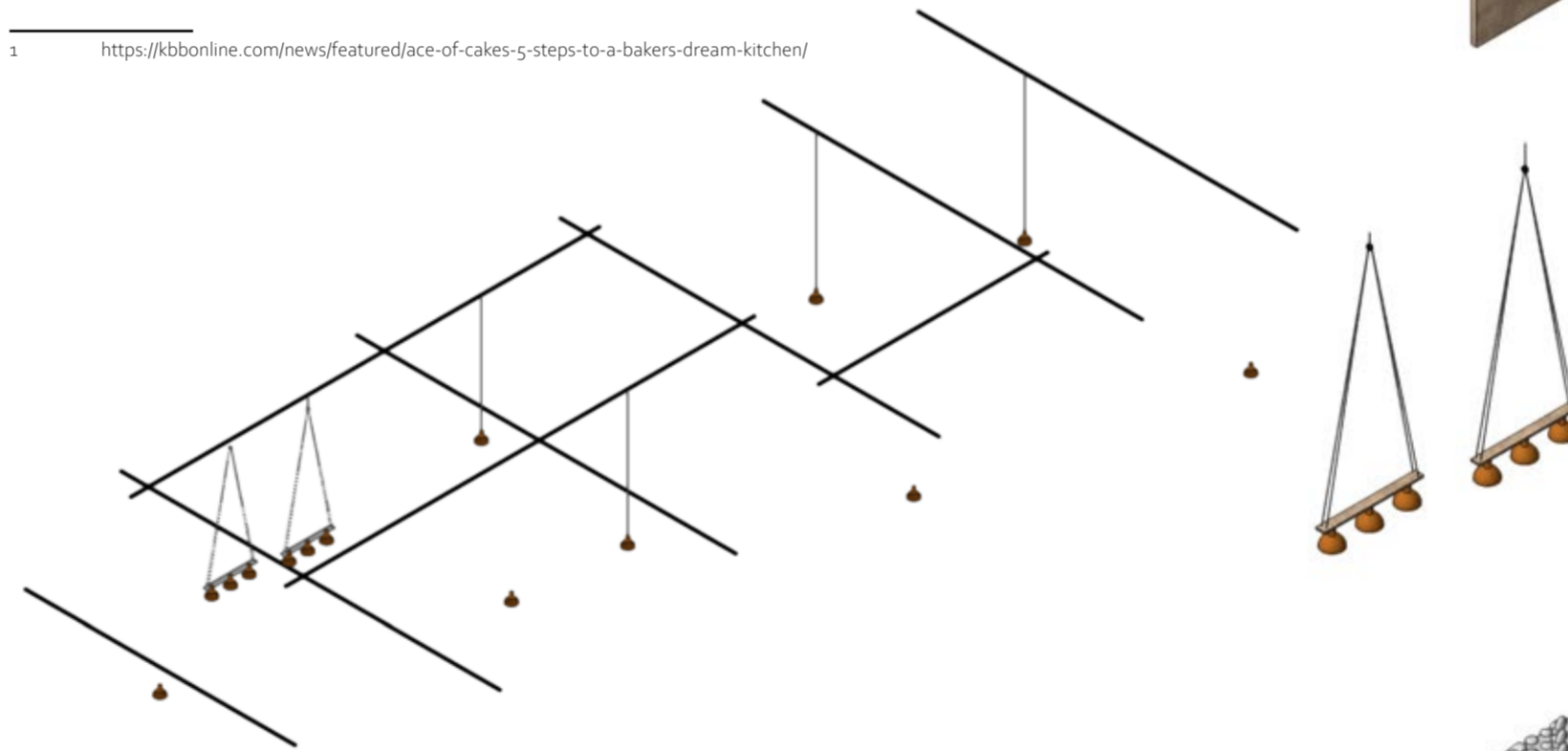


Specially designed boiler and milling system contributes to Newhavens circular economy by taking bio waste donated from residents households and burning them. This heats up the water in the boiler that creates pressurised steam that is carefully released to power the mill. The mill then produces the flour that goes into the bread. The bread gets distributed locally, making its way back into the Newhaven households. As the mill was the heart of Tidemills, reintroducing this into the community in a way that works in the space but still replicates the traditional style of milling allows us to revive this aspect of the towns history and provides a talking point for those who had direct relitaves that worked in the mill.

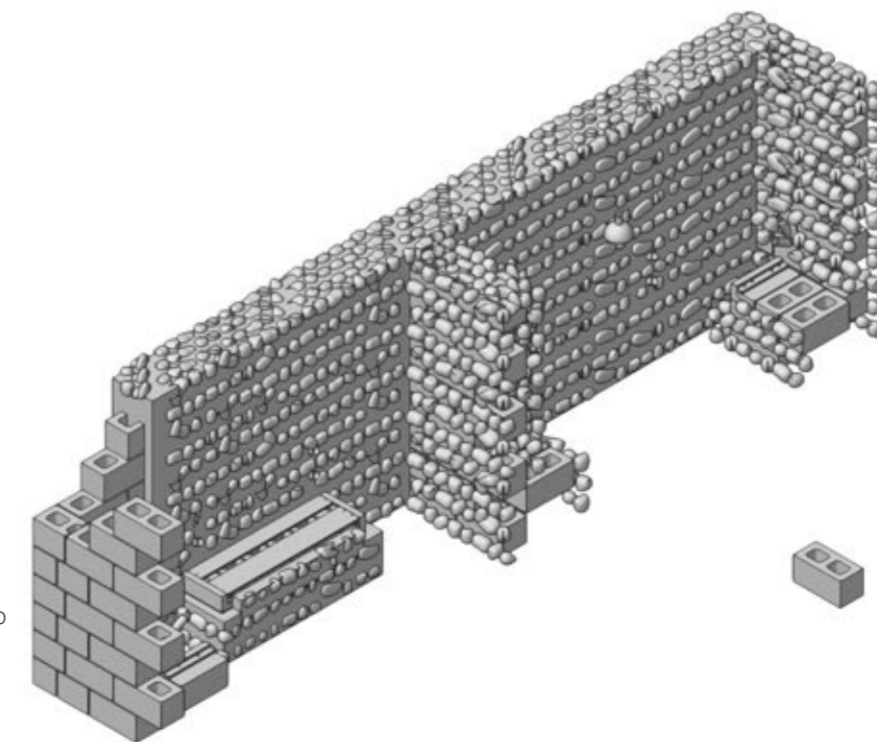


Tables of varying heights allows for more for people of varying abilities to partake in the programmes activities. Chef Duff Goldman, known for his FoodNetwork show Ace of Cakes, suggests using different table heights as baking uses large amounts of upper body strength. He says "When the table is lower, you can get more leverage. Imagine trying to shape a baguette at shoulder height—it's much easier when you can lean over it and really get on top of it."

<sup>1</sup> <https://kbbonline.com/news/featured/ace-of-cakes-5-steps-to-a-bakers-dream-kitchen/>



As the space has such diverse use it needed to be able to adapt. Reintroducing the pulley sytem for heat lamps allows the best conditions for proofing the dough but gives room for those lamps to be lifted out of the way for the work surfaces to be used when more space is required. Alongside this, as the rest of the programme comprises of communicating and telling stories, Using a rig lighting with pendant lights, mimicking theatre lighting, provides the perfect intimate lighting to do this.

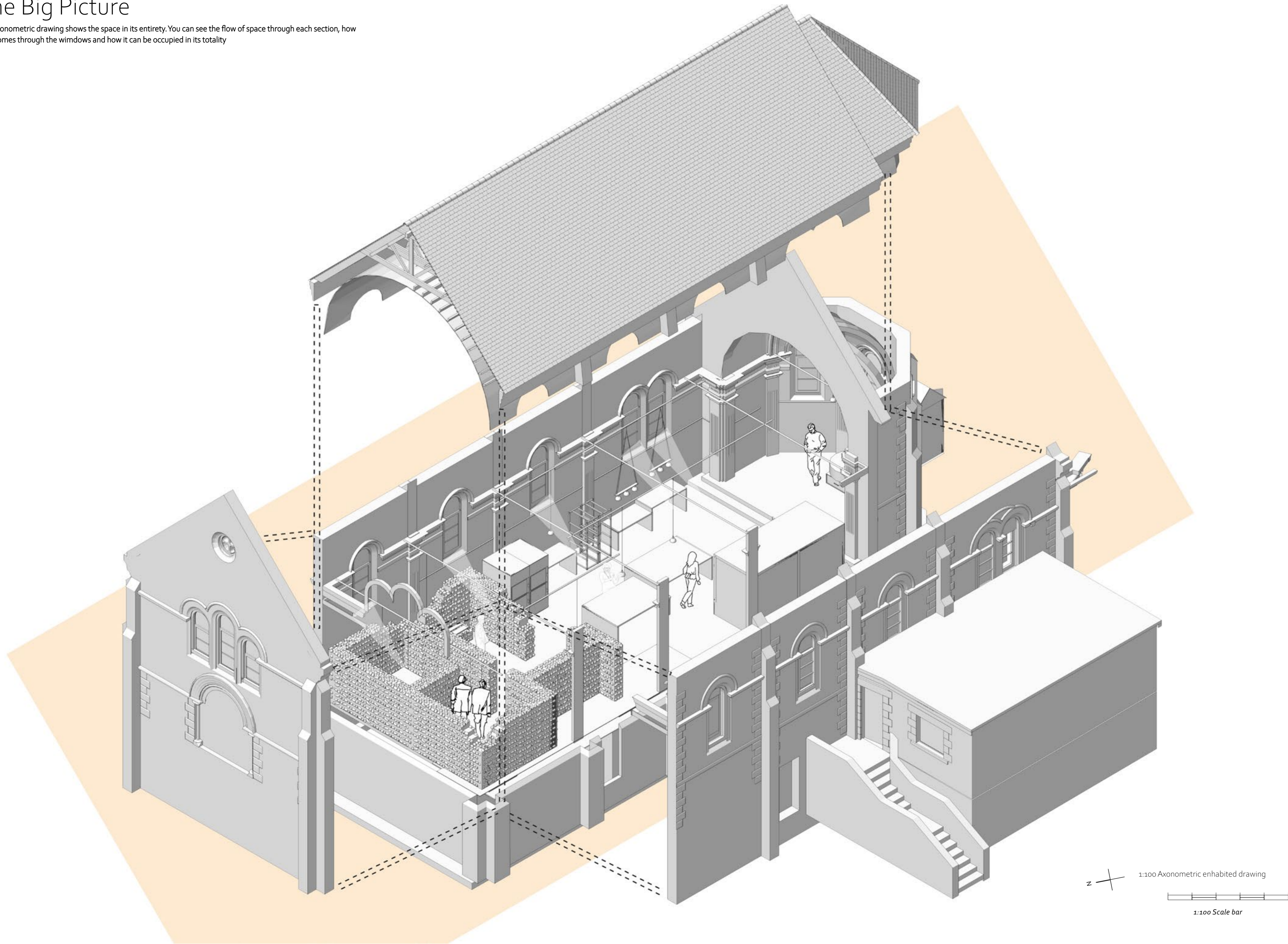


Finally we have the flint wall. Traditionally flint walls are constructed my taking flint nodules and using mortar to piece them together. This method created a solid heavy structure. The chapel has original pine flooring which, as much of the activities consist of conserving the past, didn't feel appropriate to remove and would be heavily damaged by a heavy flint wall. To combat this, part of the floor would be removed to inlay the wall but only what is nesseccary. Alongside this, to remove some of that weight, the structure of the wall would be made of hollow concrete bricks and then encased by flint and mortar.

To hold the memories within the flint walls, there needed to be some kind of vessel to store them in. When flint is broken open, or knapped, it creates sharp, thin, glass like pieces. As glass and flint share these qualities it seemed logical to use glass as this vessel. There is also that symbolic idea behind leaving a message in a bottle to plant a mystery or a legacy, to let go of the past but also tell your story.

# The Big Picture

This axonometric drawing shows the space in its entirety. You can see the flow of space through each section, how light comes through the windows and how it can be occupied in its totality



1:100 Axonometric inhabited drawing  
1:100 Scale bar

# The Legacy



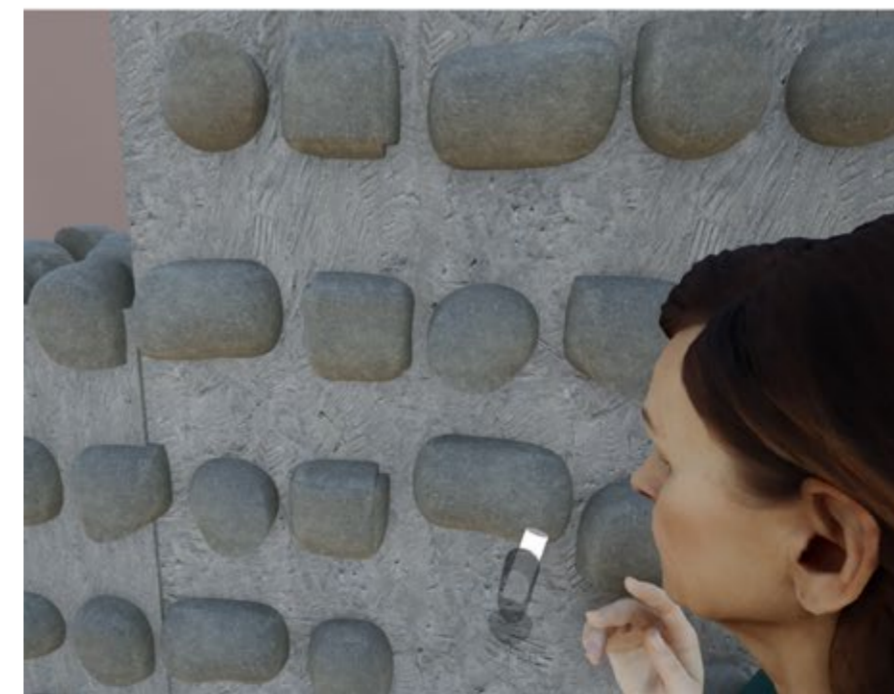
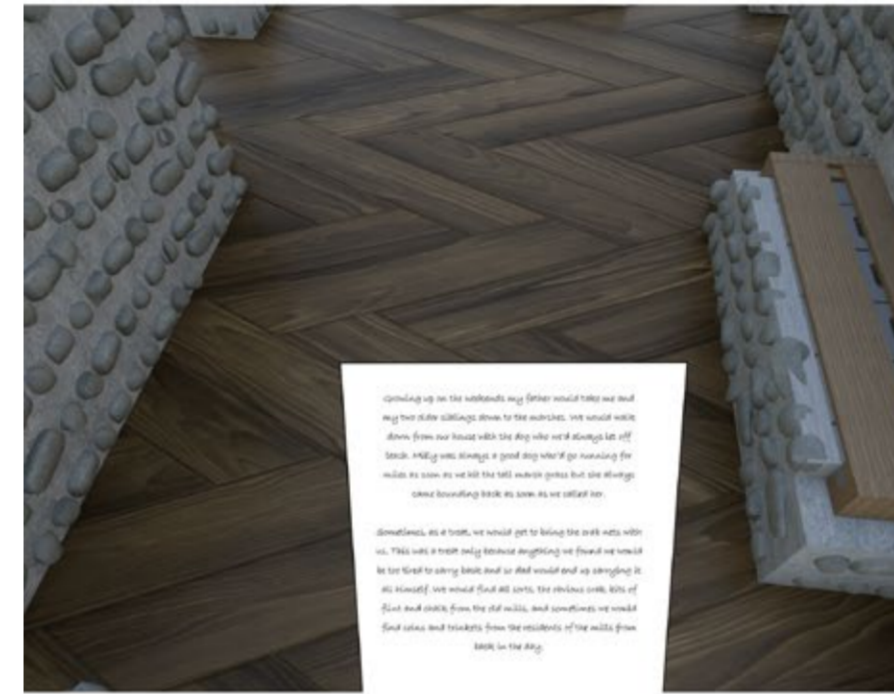
Inhabited render of bread bakers programme

2A.M. - 7A.M. The Bread Bakers  
 Less Natural light  
 Workers with set tasks inhabit bakers making a more organised environment  
 A natural free flowing environment



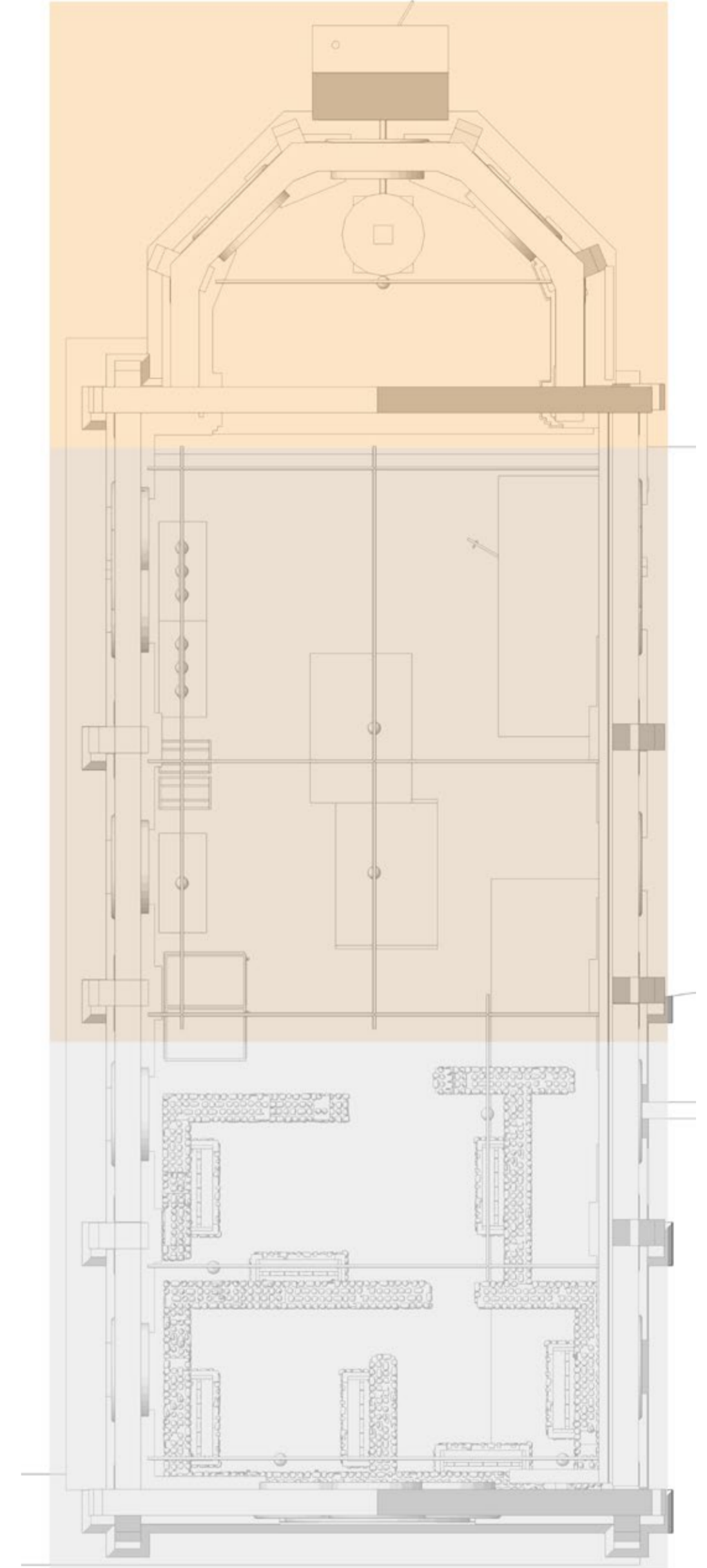
Inhabited render of Sensory Bread Making Workshop

10A.M. - 12 P.M. Sensory Breadmaking Workshop  
 Sunlight piercing through surrounding windows  
 Energetic work space



Images showing the process of writing down your memory and leaving it behind between the flint

Plan view of the different event spaces within this programme



Key:  
 Bakery  
 Mill  
 Communication space

